

early dining menu

(available sunday thru thursday • 3:00–6:00pm)

No coupons or deal vouchers please!

All early dining entrées include fresh popovers,
sweet pepper vinaigrette salad or caesar salad

 request no popovers

Petite Filet Mignon

Two bacon wrapped filet medallions 20

Haddock Sauté

Flaky and moist sautéed Haddock
with panko breading 18

Lobster Mac n Cheese

Creamy gouda cheese sauce with
chunks of lobster meat and pasta radiatore 17

Broiled Shrimp

Five shrimp, broiled with sun-dried tomato butter 19

Coconut Shrimp

Six pieces of sweet crunchy shrimp served
with our apricot mustard dipping sauce 16

Grilled Chicken Breast

Tender, juicy & marinated in classic Italian dressing 15

soups

Lobster Bisque

Rich and creamy traditional French soup flavored with
brandy, sherry and bits of lobster **cup** 6 **bowl** 9

French Onion Soup

Our twist on the classic. French onion soup
topped with a mixture of gouda and
Swiss cheeses **cup** 5 **bowl** 8

Soup of the Day

Ask your server what is
cooking today! **cup** 4 **bowl** 7

crafty pastas

All entrées include fresh baked popover,
sweet pepper vinaigrette salad or caesar salad

Shrimp Pasta

Creamy parmesan sauce, vegetable medley,
pasta radiatore 22

Chicken Breast Pasta

Creamy parmesan sauce, vegetable medley,
pasta radiatore 18

Consuming raw or under cooked meats, poultry, seafood or shellfish
may increase your risk of foodborne illness

appetizers

Coconut Shrimp

Six sweet and crunchy shrimp served with
our apricot mustard dipping sauce 12

Crab Cakes

Two juicy cakes made with lump crab meat
and snow crab. A longtime favorite here! 14

Blackened Tenderloin Tips & Dip

Blackened seared tenderloin, grape tomatoes,
béarnaise sauce and creamy horseradish 16

Spinach & Artichoke Dip

Creamy parmesan blend with sun-dried tomatoes,
spinach, and artichokes 12

Bob's Bread

Uncle Bob's secret family recipe
includes garlic and chervil butter
slathered on french bread
and baked in foil **small** 6 **family** 10

Pork Sausage Flatbread

Sausage, red pepper, smoked gouda 12

Chicken BBQ Flatbread

Pulled chicken breast, smoked gouda
red pepper, bbq mayo 12


Shrimp Cocktail

Six jumbo shrimp, cocktail sauce 16

prime rib

available Fridays & Saturdays  While it lasts!

All entrées include fresh popovers,
sweet pepper vinaigrette salad or caesar salad

 request no popovers

10 oz. 28

14 oz. 36

12 oz. 32

16 oz. 40

Blackened (any size) 2

steak doneness

RARE: very red, cool center

MEDIUM WELL:

hint of pink, hot center

MEDIUM RARE:

red, warm center

WELL DONE:

no pink, hot center

MEDIUM: pink, hot center

 indicates Gluten Free option available

steakhouse

All entrées include fresh popovers,
sweet pepper vinaigrette salad or caesar salad
GF request no popovers

- 8 oz. Filet Mignon** GF 38
The tenderest of all steaks. Sought by
steak lovers around the world
with Lobster Tail 54
- Filet Oscar** 42
8 oz. filet topped with a juicy crab cake,
asparagus and hollandaise
- 8 oz. Manhattan Sirloin** GF 28
Center cut sirloin from the strip loin
- 14 oz. Ribeye** GF 38
Classic steakhouse flavors jump from this steak
- 14 oz. New York Strip** GF 38
Center cut strip aged and marbled to perfection
- Cajun Pork Chop** GF 24
Tender and juicy, 14 oz. pork porterhouse
seared with Cajun seasonings
- Barbecue Ribs** GF
Tender & meaty baby back ribs slathered
in our house bbq sauce **half** 22 **full** 28
- Grilled Chicken Breast** GF 18
Tender, juicy and marinated in
classic Italian dressing
- Chicken Oscar** 22
Grilled chicken breast topped with
a juicy crab cake, asparagus and hollandaise

*All weights pre-cooked

steak complements

- Steak Butter 2 Horseradish Crusted 3
Gorgonzola Crusted 3 Blackened 2

supper club sides

Side dishes are large enough to serve 2-3 people each

- Garlic Mashed** 6
Asparagus GF 9
Four Cheese Potato Au Gratin 8
Hash Browns & Onion Hash Browns GF 7
add cheese 2
Sautéed Mushrooms GF 7
Vegetable du Jour GF 7
Loaded Baked Potato GF 5
Risotto 7

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seafood classics

All entrées include fresh popovers,
sweet pepper vinaigrette salad or caesar salad
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- Sautéed Walleye** 22
Canadian walleye with panko breading sautéed
to perfection. A house favorite for 19 years
GF request broiled unbreaded filet
- Parmesan Walleye** 24
Canadian walleye with panko breading
and a parmesan twist
- Walleye Oscar** 26
Sautéed Canadian walleye topped with
a juicy crab cake, asparagus and hollandaise
- Cedar Plank Salmon** GF 26
Enjoy this farm raised Atlantic Salmon
glazed with apricot mustard sauce
- Twin Lobster Tails** GF 48
Two 5 oz. South African cold water lobster tails
served with lemon and butter
- Broiled Shrimp** GF 26
Enjoy ten shrimp broiled
with sun-dried tomato butter
- Coconut Shrimp** 22
Nine sweet and crunchy shrimp served with
our apricot mustard dipping sauce
- Snow Crab Legs** GF 30
One pound of Canadian snap and eats!
Served with drawn butter and lemon

combinations

All entrées include fresh popovers,
sweet pepper vinaigrette salad or caesar salad
GF request no popovers

6 OZ. STEAK MANHATTAN &

- One Lobster Tail** GF 44
Five Broiled Shrimp GF 30
½ lb. Snow Crab GF 32

SAUTÉED WALLEYE &

- One Lobster Tail** 40
Five Broiled Shrimp 27
½ lb. Snow Crab 28
6 oz. Manhattan Steak 28

GF indicates Gluten Free option available